

Baking Powder Biscuits

Meal Components: Grains

Breads, B-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	3 lb	2 qt 3 cups	6 lb	1 gal 1 1/2 qt	<ol style="list-style-type: none"> Blend flour, dry milk, baking powder, and salt in mixer for 1 minute at low speed. Add Trans fat-free margarine and blend into dry ingredients for 2 minutes at low speed. Mixture will be crumbly. Add water and mix for approximately 1 minute on low speed to form soft dough. Scrape bowl as necessary during mixing. Turn out onto lightly floured surface. For 50 servings, knead ball of dough lightly for 1 minute. For 100 servings, divide dough in half and knead
Instant nonfat dry milk	3 oz	1 1/4 cups	6 oz	2 1/2 cups	
baking powder	2 3/4 oz	1/4 cup 2 1/2 Tbsp	5 1/2 oz	3/4 cup 1 Tbsp	
Salt		1 Tbsp		2 Tbsp	
Trans fat-free margarine	11 1/2 oz	1 3/4 cups	1 lb 7 oz	3 1/2 cups	
Water, cold		3 3/4 cups		1 qt 3 1/2 cups	

5. Roll or pat out each ball of dough to ½" thickness. Cut with floured 2 ½" biscuit cutter and place on sheet pan (18" x 26" x 1") in rows of 5 across and 10 down. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

6. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes

Notes

Variations:

A. Baking Powder Biscuits (Using Master Mix B-01)

For 50 servings, omit steps 1 and 2. Use 3 lb 12 oz (3 qt) Master Mix. Continue with steps 3-6.

For 100 servings, omit steps 1 and 2. Use 7 lb 8 oz (6 qt) Master Mix. Continue with steps 3-6.

B. Cheese Biscuits

For 50 servings, follow steps 1 and 2. In step 3, add 12 oz (3 ½ cups) shredded reduced fat Cheddar cheese to soft dough. Mix lightly to distribute cheese. Continue with steps 4-6.

For 100 servings, follow steps 1 and 2. In step 3, add 1 lb 8 oz (1 qt 3 cups) shredded reduced fat Cheddar cheese to soft dough. Mix lightly to distribute cheese. Continue with steps 4-6.

C. Drop Biscuits

For 50 servings, follow steps 1 and 2. In step 3, use 1 qt ¾ cup cold water. Omit step 4. In step 5, portion with level No. 16 scoop (¼ cup) onto 1 sheet pan (18" x 26" x 1") in rows of 10 down and 5 across. Continue with step 6.

For 100 servings, follow steps 1 and 2. In step 3, use 2 qt 1 ½ cups cold water. Omit step 4. In step 5, portion with level No. 16 scoop (¼ cup) onto 2 sheet pans (18" x 26" x 1") in rows of 5 across and 10 down. Continue with step 6.

D. Wheat Biscuits

For 50 servings, in step 1, use 2 lb 4 oz (2 qt) enriched all-purpose flour and 12 oz (2 ¾ cups) whole wheat flour. Continue with steps 2-6.

For 100 servings, in step 1, use 4 lb 8 oz (4 qt) enriched all-purpose flour and 1 lb 8 oz (1 qt 1 ½ cups) whole wheat flour. Continue with steps 2-6.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 biscuit provides 1.5 oz equivalent grains.	50 Servings: 1 sheet pan	50 Servings: 50 2 ½ inch biscuits
	100 Servings: 2 sheet pans	100 Servings: 100 2 ½ inch biscuits